



RÉMY COINTREAU

GASTRONOMIE



ST-HONORE YUZU



THE CHEF

Original creation by
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1. CHOUX PASTRY

138 g milk
138 g water
3 g sugar
2 g fleur de sel
111 g butter
165 g flour T55
285 g whole eggs
Total weight: 842 g

Boil the milk, water, salt, sugar and butter. Add the sifted flour and cook the dough at 82°C. Remove from the heat and, in a bowl fitted with a paddle attachment, incorporate the eggs in three batches.

Pipe 10 g per choux onto a baking sheet (makes about 70 choux). Bake in a convection oven at 180°C for 15 minutes, then lower the temperature to 160°C for 20 minutes.

2. CARAMEL GLAZE

250 g sugar
50 g glucose syrup
300 g isomalt
Total weight: 600 g

Cook the caramel dry with the sugars, then stick the choux pastries one by one (about 6 g per choux).

3. COINTREAU® YUZU CREAM

200 g milk
80 g yuzu purée
50 g cream
3 vanilla pods
60 g sugar
30 g cornstarch
140 g butter
1 g fleur de sel
70 g egg yolks
30 g Cointreau® 60%
Total weight: 661 g

Make a pastry cream. Add the softened butter at 37°C, then the Cointreau®. Mix and set aside in the refrigerator.

4. COINTREAU® MASCARPONE CHANTILLY

100 g cream (1)
40 g sugar
3 g gelatin powder
15 g water
100 g mascarpone
380 g cream (2)
30 g Cointreau® 60%
Total weight: 668 g

Heat the cream (1) with the sugar, then stir in the gelatin (previously melted in water) and the mascarpone. Add the cream (2) and the Cointreau®. Refrigerate overnight.

5. CRISPY SHORTBREAD

224 g butter
152 g sugar
152 g almond powder
272 g flour T55
4 g baking powder
Total weight: 804 g

Mix the butter with the sugar. Add the sifted powders together. Form a ball, then roll out the dough to a thickness of 3 mm. Freeze. Cut into circles of ø 6 cm, bake in a convection oven at 150°C for 20 minutes.

6. ASSEMBLY

Fill the bottom of the choux pastries with Cointreau® yuzu cream. On the crispy shortbread base, pipe a little Cointreau® mascarpone cream, then place 3 choux pastries on top. Pipe the Cointreau® mascarpone cream between the choux pastries and place one choux pastry on top.